

**ABSTRACT****Large Scale Production Of Low Fat And SDS Gel Pure *Kappa*-Casein Glycomacropeptides (GMP) From Bovine Deproteinized Whey**

The production of GMP in suitable quantities and of suitable quality for supply to the food, pharmaceutical, cosmetic, and other industries, is provided. The overall cheese making is made more efficient by recovering valuable *kappa*-casein glycomacropeptides from whey in a manner that permits most whey protein to be separated from the whey prior to concentrating and recovering glycomacropeptides from bovine whey. The invention provides procedures working on concentrated micro-filtered deproteinized whey protein (MFDPW) and obtaining a purified residue which can be dried.

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